



## DEPARTMENT OF THE INTERIOR

### INFORMATION SERVICE

UNITED STATES FISH AND WILDLIFE SERVICE

FOR FOOD EDITORS

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#### SEAFOOD COCKTAILS FOR YOUR THANKSGIVING DINNER

Holidays are festive days and festive days are celebrated by the family dinner. Traditionally, holiday dinners have an appetizer or attractive cocktail, the universally popular roast turkey accompanied by several vegetables, assorted relishes, or a salad, hot breads, and a luscious dessert and beverage.

An attractive appetizer for your Thanksgiving dinner is a seafood cocktail with a tangy, colorful sauce that whets the appetite and adds to the interest of the occasion. It can be prepared by using any one of a variety of fish or shellfish that are available such as crab meat, lobster meat, shrimp, or cooked or canned fish.

Several good rules to follow in preparing seafood cocktails for your Thanksgiving dinner are:

1. Choose and prepare a tangy, colorful sauce.
2. Have all ingredients chilled--lettuce crisp.
3. Arrange artistically in attractive containers.
4. Choose a complimentary garnish.

The home economist of the Bureau of Commercial Fisheries, United States Department of the Interior recommend that you start your Thanksgiving dinner with a "seafood cocktail".

#### SEAFOOD COCKTAILS

1 pound cooked crab meat, or lobster meat, or shrimp, or cooked or canned fish	1 tablespoon horseradish
3/4 cup chili sauce	1/2 teaspoon salt
1/4 cup chopped celery	Lettuce
1 tablespoon lemon juice	Parsley
	Lemon wedges

Break seafood into large pieces. Combine chili sauce, celery, lemon juice, horseradish, and salt. Chill. Arrange lettuce in 6 sherberts or cocktail glasses. Place seafood on top; cover with cocktail sauce. Garnish with parsley and lemon wedges. Serves 6.

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